

Product Specification

Nonfat Dry Milk Low Heat (25kg) - PC 6080



Product Description

Spray dried Nonfat Dry Milk Low Heat is the powder resulting from the removal of fat and water from fresh milk from cows. The product shall be made from fresh, sweet milk to which no preservative, alkali, neutralizing agent or other chemical has been added and which has been pasteurized.

Ingredient and Allergen Statement

Contains milk

Regulatory and Compliance

21 CFR 131.125

Product is in strict compliance with Halal.

Microbiological Standards

| | Units | Maximum | Method |
|---------------------|-------|--------------|-----------|
| Aerobic Plate Count | cfu/g | <10,000 | Petrifilm |
| Coliform | cfu/g | <10 | Petrifilm |
| Salmonella | 750 g | Not Detected | FDA-BAM |

Chemical and Physical Standards

| | Units | Min | Max | Method |
|----------------------------|---------|-----|--------|--------------|
| Protein (Typical analysis) | % as is | 34 | 37 | Kjeldahl/NIR |
| Moisture | % | | 4.0 | IDF/NIR |
| Fat | % | | 1.25 | IDF/NIR |
| Titrateable Acidity | % | | 0.15 | ADPI |
| WPNI - Low Heat | mg | 6.0 | | SMEDP |
| Scorched Particles | mg | | 15 (B) | ADPI |
| Solubility Index | ml | | 1.2 | ADPI |

Sensory Standards

| | |
|------------|-----------------------|
| Flavor | Clean, bland, sweet |
| Odor | Fresh, no off odors |
| Color | White to light cream |
| Appearance | Powder, free of lumps |

Antibiotics

All raw milk used in the manufacture of products has been screened and tested "Not Found" for drug residues according to the FDA Pasteurized Milk Ordinance (PMO) – Appendix "N" (latest revision)

Quality Assurance

Products are manufactured under strict quality assurance procedures which are enforced at all times. Manufacturing plants are subject to rules and regulations of the United States Food and Drug Administration (FDA), the United States Department of Agriculture (USDA) and the Department of Food and Agriculture (DFA). Precautions are taken at all steps during manufacture, storage, and distribution to ensure product quality and food safety.

Labeling and Traceability

Packaging contains sufficient details to provide full product traceability. Manufacturers lot code details can be found on DairyAmerica website (www.dairyamerica.com/cooperative).

Storage and Handling

Product is packaged in poly lined multiwall 25kg (net weight) kraft paper bags without the use of staples or metal fasteners. Milk Powder is Hygroscopic and can absorb odors, therefore adequate protection is necessary. It is recommended that product is stored at 80°F or less, with relative humidity of 65% or less, and in an odor free environment. Stocks should be used in rotation preferably within 12 months of manufacture or as dictated by the expiration date labeled on the product.